



It's the most

wonderful time

of the year...

at The Wessex Hotel

Enjoy Christmas and New Year the way it is meant to be...

Enjoy an extra special Christmas this year at The Wessex Hotel. Situated on the prestigious Bournemouth West Cliff and only a short walk from the town centre, it is the ideal choice for getting together for a Christmas celebration in Dorset. Indulge in a fabulous festive feast with your family, friends or colleagues at this charming venue, whilst enjoying delicious food and exceptional wine. This year we will be offering you a variety of party nights, theme nights, lunches and dinners with festive novelties on your table to help you celebrate. We can cater for up to 280 people in our Forestdale suite, 150 in our Lulworth suite, as well as private dining in one of our smaller rooms.

Party Night Rates at The Wessex Hotel

Enjoy your evening without the worry of having to drive home. Stay the night in one of our comfortable rooms with full English breakfast the following morning.

**From £25.00 per person per night
based on 2 sharing a room.**

All rates are inclusive of bed & breakfast and are subject to availability. Supplements will apply for single occupancy and room upgrades.

**To make a booking or find out more details call
our Christmas co-ordinator on 01202 551911.**



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Enjoy a truly festive celebration with friends or colleagues this Christmastime at The Wessex Hotel.

Available: From Thursday 1st December to Friday 23rd December, subject to availability.

£16.00 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints



All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Christmas Party Nights

Start the festive season with one of our popular party nights and bring your party to our party! Great music, superb atmosphere and fantastic food await you. Dinner is served at 7.30pm with the party going on until 1am with our resident DJ.

Thursday: 1st, 8th, 15th & 22nd December £25.00 per person

Friday: 2nd, 9th & 16th December £27.50 per person

Saturday: 3rd, 10th & 17th December £27.50 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Slow Braised Blade of Beef with Red Wine Sauce
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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Festive Set Party Night



Start the festive season with one of our popular mid week party nights in our Forestdale or Bryanston suite. Dinner is served at 7.30pm with the party going on until 12 midnight with our resident DJ.

Available: Saturday 26th November

Monday 05th, 12th, 19th and Wednesday 21st December

2 Course Menu £18.00 per person

3 Course Menu £21.50 per person

Menu

Starter

* Winter Vegetable Soup with Thyme and Chestnut Cream

Main course All Served with Seasonal Vegetables and Potatoes

* Roast Turkey Breast, Cranberry and Sage Stuffing,
Chipolata and Rich Gravy

* Roasted Root Vegetable Gratin

Dessert

* Traditional Christmas Pudding with Brandy Sauce

Followed by

* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Festive Theme nights

If you fancy something a little different this year, then our theme nights are just what you are looking for. Includes a three course festive dinner and entertainment until 1.00am. Fancy dress is optional!

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Slow Braised Blade of Beef with Red Wine Sauce
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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Wednesday 7th December

James Bond Casino Night £27.50 per person

Join us for a shaken not stirred night as The Wessex Hotel holds a license to thrill!

Tuesday 13th December

80's Revival! £25.00 per person

Remember the 80's, what a great decade for fashion, music and big hair. Journey back in time to the electric 80s where leg warmers and bright neons are the order of the evening at this great disco themed party.

Wednesday 14th December

Abba £29.50 per person

This night is well worth the money, money, money! Be a dancing queen with Bournemouth's premier ABBA band who will entertain you with all the hits.

Tuesday 20th December

Motown Music Disco Night £25.00 per person

You'll be dancing in the street after this signed, sealed, delivered night of top tunes from the Motown era. Lets get it on and start a heatwave dancing to your favourite artists.



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Christmas Day Lunch

What better way to treat yourself and your loved ones on Christmas day than to leave the hard work at home! Let us spoil you with a traditional 4 course lunch including a present for all the children, ensuring your Christmas is a magical occasion.

Adults £56.00, Children under 12 £28.00

Menu

Starter

- * Woodland Mushroom Soup with Tarragon Cream
- * King Prawns wrapped in Smoked Salmon with Cucumber and Chive Crème Fraiche
- * Gateau of Melon with Mulled Berries and Chilli Marinated Pineapple Carpaccio

Intermediate course

- * Champagne and Cranberry Sorbet

Main course

- All Served with Seasonal Vegetables and Potatoes
- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
 - * Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
 - * Grilled Monkfish Medallions, Mussel and Saffron Ragout
 - * Parsnip Tarte Tatin with Stilton, Pear and Watercress Salad

Dessert

- * Traditional Christmas Pudding with Brandy Butter Sauce
- * Chocolate and Cherry Yule Log, Spiced Syrup
- * Glazed Orange and Lemon Tart
- * Selection of Cheese and Biscuits

Followed by

- * Fresh Brewed Tea and Coffee with Mince Pies

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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New Years Eve Gala Dinner



It only happens once a year so what better reason to get dressed up and celebrate New Year with a bang! The Fabulous evening includes a cocktail and canapés on arrival, a five-course dinner and a disco until 1am. Over 18's only.

£69.00 per person

Menu

Cocktail and Canapés on Arrival

Starter

* Spiced Parsnip Soup

Fish course

* Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

Intermediate course

* Bucks Fizz Sorbet

Main course Accompanied with Seasonal Vegetables and Potatoes

* Fillet of Beef with Crisp Pancetta and Red Wine Sauce

* Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and Herb Oil

Dessert

* Chocolate Plate

* Selection of Regional Cheeses with Warm Fruit and Nut Bread

Followed by

* Fresh Brewed Tea and Coffee with Fudges

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Terms & Conditions

Reservation

- All offers are subject to availability.
- All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of written confirmation and the appropriate deposit.
- All prices for Christmas & New Year Residential Breaks are in £'s per person per night based on two people sharing a twin or double room. There are no supplements for single-bedded rooms. When no single rooms are available, individual guests can usually book a twin or double-bedded room at a supplementary charge. Prices available upon application.
- Residential Stay over Rates are only available when booked for stays as extensions to bookings for the Christmas or New Year programmes featured.

Payment

- Residential Packages:
 - Deposits and pre-payment are required for the featured breaks in this brochure. When booking Christmas or New Year break a twenty percent (20%) deposit of the booking value is required on booking. The balance of payment must be made by 20th November 2011. When booking after 1st December 2011 full payment is required. Payment to be made by credit card or by cheque (made payable to the hotel). Send the completed booking form to the address below.
 - All additional charges incurred during your stay must be settled prior to departure
- Parties & Events:
 - Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non refundable deposit (as per individual event details page) is required at time of booking. The balance of payment must be made by 1st November 2011. When booking after 1st November 2011, full payment is required.
 - Payment by credit card or debit card. Send the completed booking form to the address below.
- All additional charges incurred during your stay must be settled prior to departure.

Cancellations

- Residential Packages:
 - Bookings made prior to the 1st October 2011 may be cancelled within 21 days of the date it was made and then the deposit is fully refundable.
 - If you cancel before 1st December 2011, the deposit will be retained as a cancellation fee.
 - If you cancel on or after such date, and we are unable to resell the accommodation, the following cancellation fees will apply:
 - For cancellation on or after 1st December but before 12th December 2011, 80% of the package value will be retained
 - For cancellations on or after 13th December 2011, 90% of the package value will be retained.
- Parties & Events:
 - Bookings not paid in full by 1st November 2011 or at time of booking if booked after this date (which ever is the earlier), will be deemed to have been cancelled, and any monies paid will be retained by the Hotel.
 - No refunds of monies paid will be made to cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space. In such circumstances the refund will be payable after the date of the booked event.
 - Monies for non arrival are forfeited and cannot be transferred to cover drinks, entertainment or overnight accommodation for any other member of the party.

Insurance

- We strongly recommend that you have cancellation insurance when booking any event featured in this brochure.

Children

- Children may not be admitted to certain events, at the discretion of the General Manager.
- Children 16 and over are classified as adults Children between 3 – 15 are charged 50% of the adult price and under 3's are charged a cover fee of £10.00.

General Information

- The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- All prices are inclusive of VAT at the current rate at the time of the event. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.
- The hotel reserves the right to alter, substitute and/or amend the contents of a break and/or event, or to cancel an event or package for any reason, for example, if there is a shortfall in the minimum numbers required to operate a programme.
- Menus shown in this brochure and/or in other collateral relating to these events and packages are only to provide an indication of the dishes likely to be featured. The hotel reserves the right to amend such dishes and/or to offer suitable alternatives.
- All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
- In the interest of safety of guests, food and drinks are strictly prohibited from the dance area. In the event of any spillage of food or drinks on the dance floor, guests are to inform any member of the hotel staff immediately.
- Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate, is limited to the price of your booking.
- The hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.
- These terms are deemed to incorporate the Hotel's General Terms of Business, copies of which are available on request from the Hotel and on our website at www.akkeronhotels.com/terms. In the event of any inconsistency, the terms of this agreement shall prevail.

Booking Form

Please complete and return to the address below:

Wessex Hotel

West Cliff Road, Bournemouth, Dorset BH2 5EU

Type of Event:

Date of Event:

Number of Guests:

Party Night Accommodation

Total no. of rooms:

Twin: Double: Single:

Name:

Organisation:

Address:

Postcode:

Telephone (Day):

Telephone (Evening):

Email:

A deposit is required at the time of booking.

Please see Terms and Conditions for full details.

Please complete either:

I enclose a cheque, payable to the hotel, for £

Please debit my credit/debit card as follows:

Card Type:

eg. Visa, Mastercard, American Express, Maestro

Expiry Date:

Card No.

Cardholder's Name:

Amount £

Card Issue No.

This is to certify that the booking conditions set out in this brochure have been read and accepted by me on behalf of all persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature:

Name (Please print):

Date:

